

BLACKBERRY SUNDAE TOPPING

- Yields: About 4 half-pint jars
- Prep Time: 10 minutes
- Cook Time: 30-45 minutes
- Total Time: ~1 hour

Ingredients:

- 8 cups blackberries (mashed)
- 2 cups sugar
- 1/8 teaspoon vanilla (optional, but lovely for warmth)
- 1/2 teaspoon butter (optional, helps reduce foam)

Directions:

1. In a large pot, combine mashed blackberries, sugar, and butter.
2. Bring to a boil, then reduce heat and simmer until thickened to your desired consistency. (It will thicken more as it cools.)
3. Stir in vanilla.
4. Ladle hot topping into sterilized jars, leaving 1/4-inch headspace.
5. Remove air bubbles, wipe rims, and secure lids fingertip-tight.
6. Process jars in a boiling water bath for 10 minutes (adjust for altitude).
7. Turn off heat, remove lid, and let jars rest 5 minutes before removing.
8. Cool jars for 24 hours on a towel-lined surface.
9. Check seals, remove rings, label, and store in a cool, dark place.

Unsealed jars should be refrigerated and used within 3 weeks.